Roadrunner Writes

- MANSFIELD'S MOST-TRUSTED MIDDLE SCHOOL NEWSPAPER -

NOVEMBER 4, 2019 Mansfield Middle School

Top 5 Clubs at MMS

By Grant Gifford

5. Sci-fi Movie Club

Do you like movies and popcorn? I bet you didn't think that the Sci-fi movie club had movies... Well it does! Have fun with friends while watching fun Sci-fi movies!

4. Dungeon and Dragons

The possibilities are endless in Dungeons and Dragons. Fight enemies ranging from horned rabbits to shape-shifting logs. This is one of the clubs I have experience in. Hanging out with friends here while playing DnD is really fun. I hope to see you there next quarter!



3. Changemakers

Have you ever wanted to talk about issues but you couldn't find the right person to talk to? In that case, Changemakers is for you! Talk about climate change and other hot issues (no pun intended :D) Make new friends, bring old friends!, and make a difference!

2. Student Council

Do you want a say in what happens at school? Do you want to organize school parties? Do you want to have fun? If these are the things you enjoy, then you should join Student Council.

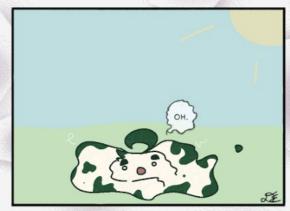
1. Newspaper Club (Obviously)

Now as I stated above, these might be biased... but say what you will, the Newspaper Club is the best club ever! You can share your ideas with the whole school, whether it be a cartoon or a baking article. Your opinion matters, and this is one of the best ways to share it!

CAN YOU BELIEVE IT'S AUTUMN ALREADY? IT'LL BE WINTER SOON!







THANK YOU FOR READING!

FIND MORE OF MY WORK HERE!:

DEVIANTART: DEMEOWHIYA

YOUTUBE: DEMEOWHIYA

Upside Down Pumpkin Pie:

By: Lucy Poppleton

Preheat oven to 350 degrees Fahrenheit. Beat Together:

- 3 1/2 cups of pumpkin (1 large can)
- 1 1/2 cups sugar
- 4 eggs
- 1 tsp salt
- 1 tsp ginger
- 2 tsp cinnamon
- 13 oz can evaporated milk

Sprinkle on top:

- 1 yellow cake mix, **dry**
- (optional): 1 cup chopped nuts

Drizzle overall:

• 1/2 cup melted butter

Bake for 45 minutes and serve with homemade whipped cream.



Top 4 Books To Read



By Jason Chen

1. The Unwanteds (Fantasy)

If you've ever read the Harry Potter series or The Hunger Games series, then you will love this book. It's got the magic and castles like Harry Potter, and it has a crime filled capital just like the Hunger Games. The Unwanted is a novel with a very imaginative plot. There are lots of confusing relationships and wars that will always keep you wanting to read more. It's an adventurous, and fun, from a world where they don't even know what music is, to a crazy imaginative world!

"I like the animals in the book. It is very allegiance, unique, and very incredible of how they do things. I also like how creativity spread wild in that world. It really is telling you that creativity is important at anything and anyway." - Mrs. Moseley, 6th Grade teacher

2. Swap'd (Realistic fiction)

Do you like programing? Do you also like to have a little love drama? Then this book is perfect for you! It has a lot of nerdy things in the book. It is about a girl named Allie who has a best friend named Courtney who lives in Phoenix. Allie enters a competition called "SpyGlass", and has to make an app for it. This is the second book of the click'd series, but you don't have to read the first one if you don't want to (like me!). It is super realistic with a good friend program software world.

3. The Hunger Games

If you'd like to see a world of madness where people live in districts, people are starving, and children are dying because the Capitol love the watch The Hunger Games, where children from every district fight to the death until there is one person standing. This story is about a girl named Katniss Everdeen. She is a girl who lives in District 12, the very last one. Poorest district yet (other than district 13) and she is selected for the Hunger Games with Peeta, and she and her new friend have to find a way to survive in this wilderness game.

"I like the beginning when Katniss is free in the beginning when she her Gale are hunting things" -Joyce Zhou

"I like the part where she been stung by bees because she is trying to survive from the others." -Grant Gifford

(Continued on next page)

4. Click'd

As you heard, Click'd is the first book of the click'd series. It is about Alli (again) and her app, click'd, which creates a scavenger hunt to find friends. Too good to be true? Maybe. She has a very competitive rival, Nathan. He built a program called "Build". They are both vying for the top spot. Somehow, her program broke. Can she fix her problems in time? This is a book filled with friendship, determination, and the world of Alli. Overall, this is a good book because it is very, competitive, surprising, and unique.

What Is Your Spirit Animal? 2019

By Sabina Chen

Have you ever wondered what spirit animal you are? Well, if you have, then you're welcome to take the quiz. You will be given 7 questions to answer, and remember you have to be really honest to know your spirit animal.

Question 1: What is something that you are really scared of.....

- The Dark 20 points
- Clowns/Strangers- 10 points
- Big Animals 5 points
- Nothing 40 points
- Getting Bad Grades 30 points

Question 2: what is one trait your friends or family describe you as?

- Intelligent- 30
- Vsco- 10
- Nice- 5
- Brave / Funny- 20
- Honest- 40



Question 3: Are you a

Meat eater-25

• Vegetarian-15

• Anything- 40

Question 4: What do you want to be when you grow up?

Teacher- 30

Doctor/ nurse-25

Scientist-15

Other- 10

Question 5: What is your talent?

Gymnastics/dancing -35

Swimming-15

Ice skating- 10

Singing/ playing instrument- 40

Cubes-20

Question 6: Which of the four elements are you?

Fire- 20

Earth - 15

Wind -25

Water/ Ice- 30

Question 7: How do you spend your free time?

I don't have free time - 15

I use social media (Tik Tok, Insta, etc)-25

I watch YouTube- 20

All the above -40

NOW let's SEE YOUR result :P

37-58 You are a **kangaroo!** Your friends think you are really active and hoppy around people. You and your friends like pulling pranks on each other. You may get in trouble from time to time.

58-79 You are a **fox or a wolf**. You like to explore and sometimes you get wild when you are mad. You can change really easily and figure out your mistake and fix it.

79-128 you are a **deer or a bunny**. You are a really talented person and very kind. You can also be the leader sometimes, and you are a little lucky too.

117-128 you are an **owl or a hawk.** You are really flexible and believe in everything. Sometimes you are the one that thinks of a great idea. You probably have siblings at home.

128-149 You are a panda, you are lazy but really helpful around the house. You tell jokes to make people laugh. You are really kindhearted and care for the old.

Acorn Snickerdoodle Cupcakes

By Sophia Gokirmak

Don't these snickerdoodle cupcakes look delicious? Read on to learn how to make these delicious treats! For the cake, you will need:

1 3/3 cups of all-purpose flour, 1/2 teaspoon of baking powder, 1/4 teaspoon of baking soda, 1/4 teaspoon of salt, 1/2 cup of unsalted butter, 1 1/2 cups of granulated sugar, an egg, 1/4 cup of plain yogurt or sour cream, 3/4 cup of milk, 1 tablespoon of vanilla flavoring, and 2 teaspoons ground cinnamon.

Let's Get Started!

- 1. Preheat the oven to 350 degrees Fahrenheit, and line a muffin tin with paper, aluminum, or reusable silicone cupcake liners.
- 2. In a medium bowl, sift and whisk together all of the dry ingredients, flour, baking soda, baking powder, and salt. Please note: DO NOT include the granulated sugar.
- 3. In a large microwave-safe bowl, melt 1 stick (½ a cup) of unsalted butter. Once done, stir in 1-cup of granulated sugar. Let cool for a few minutes.



- 4. Once cool stir in one egg, ¼ cup of yogurt or sour cream, milk, and vanilla.
- 5. Slowly mix in the dry ingredients. Continue stirring until no lumps remain in the batter.
- 6. In a small bowl, mix ½ cup of sugar and 2 tablespoons of ground cinnamon. Set aside.
- 7. Spoon ~2 tablespoons of batter into each of the muffin spots. Then put a teaspoon of the cinnamon-sugar mixture into the batter. Then fill them ¾ of the way to the top with the batter.
- 8. Bake for 19-21 minutes.

For the frosting

What you need

1 cup of unsalted butter (2 sticks), 3-4 cups of confectioners (powdered) sugar, ¼ cup of heavy cream, 2 teaspoons of vanilla flavoring, a pinch of salt, 2 tablespoons of ground cinnamon.

Let's Get Started!

- 1. Using an electric mixer, cream the butter until smooth and creamy. About 1 minute.
- 2. Add in the cream, powdered sugar, salt, and cinnamon.

To make the acorns, Grab some mini-Nilla wafers and some chocolate kisses. Melt the flat part of the kisses using a hot pan, and stick a Nilla wafer to the kiss. Fill a piping bag with your frosting, and pipe swirling towers on each cupcake. To top it off plop a little acorn on your new treat.

DIY Dobby Sock Hanger for Potter-Heads!

By Lila-Manjari Day-Lewis

Materials:

- A long wooden board
- Brown paint
- Paint color of your choice
- Hot glue gun
- Water
- Clothes pins
- Small paint brush
- Big paint brush



Directions:

First take your brown paint
and mix it with the water.

Next with your big brush
spread the water and paint mix
on your board to give it a cool
finish. Then -once it dries- write
"Free Dobby". Use the small brush. Heat
up your glue gun. Meanwhile cut the
string so you have two pieces.
Glue one to the top and one
to the bottom. Put the clothes pins on
the bottom string and hang it up. Now



you have a cool lost-sock holder!

The Coffee Table

By Yoojin Cho

Editor's Note: The following is a fictional story based on real interviews. No teachers or talk show hosts were injured during the creation of this article.

Host: Welcome, welcome! You are about to witness the first episode of the soon-to-be-famous talk show, *The Coffee Table*! I'm your host, Katrina McBean, and today we will be interviewing two effective teachers in Mansfield Middle School. Please welcome our stars of the day: Mr. O'Donnell and Mr. Perkins!

*** Audience clapping in the background as the teachers walk in ***

Host: It's very nice to see you here. Before we start, this talk show is different from most talk shows. We want you guys being honest. So, Lucas here *(points to a muscular man standing nearby)* will determine if you are lying or not. If he nods, you're telling the truth. If he shakes his head, you're lying. If you are lying, a bucket full of ice-cold water will be poured on to you. Pretty easy, isn't it?

Mr. O'Donnell: Why can't you get a real lie detector?

Host: We can't afford that. First question. What are your hobbies and favorite items?

Mr. O'Donnell: Well, I like listening to music, and watching football and basketball. Can I go now?

Host: Of course not. The audience loves you guys. Or at least they love seeing people get ice cold water thrown on them. What about you, Mr.Perkins?

Mr.Perkins: I... I like gardening and scuba diving. My favorite item is the sourdough starter.

The audience groans in disappointment as Lucas nods his head to confirm that both teachers told the truth

Host: On with the second question. What's your favorite TV show/movie and why?

Mr. O'Donnell: My favorite TV show is *The Office*. It's about people who work in an office, and it's funny and weird.

Mr.Perkins: I love the movie *Moonstruck* because it shows a loving family and it is funny. It is about an Italian family with an older daughter getting remarried. *(Continued on the next page)*

*** Lucas nods again. The host sadly shakes her head ***

Host: Fine, here's the third question: What is the most important thing to you?

Mr. O'Donnell and Mr. Perkins: Our families.

Host: Not sweets? Not video games? Not shopping?

Mr.O'Donnell and Mr.Perkins: Uh... no.

*** Lucas once again nods ***

Host: (Getting angrier) Hmmph. Last question: What do you like most about Halloween?

Mr.O'Donnell: What I love most about Halloween is coming up with creative costumes.

Mr. Perkins: I don't really like Halloween. I'm not a big fan of candies and the scariness, but-

*** Mr. Perkins gets interrupted by Lucas, who is shaking his head furiously ***

Lucas: THAT MUST BE A LIE! Everybody loves Halloween! Pour the water on him!!

Mr.Perkins: Wait! I didn't finish!

SPLASH!!*

Mr.Perkins: (Covered in water) As I was saying, I might not like Halloween, but I do love the Day of the Dead, a fun Mexican holiday that occurs around the same time!

Host: Isn't that basically the same thing as Halloween? It's also scary!

Mr.Perkins: No, it's more focused on remembering our ancestors.

Host: Oh, that sounds cool. Well that's all the time we have. Tune in to read the next episode of *The Coffee Table* in the Roadrunner Writes! Oh, and Lucas? You're fired. See you all next time!

Pumpkin Chocolate Chip Cookies:

By Lucy Poppleton

Preheat oven to 350 degrees Fahrenheit.

Cream together:

- 1 cup of butter (two sticks)
- 1 1/2 cup sugar
- 1 tsp vanilla

Stir in:

- 1 cup pumpkin
- 1 egg
- 2 1/2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp nutmeg
- 1 tsp cinnamon
- 1 cup chocolate chips

Bake for 15 minutes.





Cheese Review: Mozzarella

By Matthew Goyette



Mozzarella cheese is a beautifully creamy cheese with amazing flavor. You can do a lot with it, like slicing it into disks, and putting together a combination of basil and tomato, dressed with balsamic vinaigrette. It also goes well on other foods such as pizza, a beloved Italian dish. A nice creamy cheese that goes well on anything.

Chocolate Fudge

By Lucy Poppleton

You will need:

32-ounce bag powdered sugar (8 cups)

1 cup unsweetened cocoa powder

1 cup unsalted butter (2 sticks)

1/2 cup of milk

2 tablespoons vanilla

Instructions:

- 1. Line a baking sheet or casserole dish with foil.
- 2. In a large bowl, combine powdered sugar and cocoa powder and stir until they seem reasonably well mixed. If the mixture seems like there are small clumps, you may sift it after it's been measured.
- 3. Pour the milk over sugar mixture but do not mix. Place butter cubes on top. Microwave on high for 3-4 minutes until the butter is almost completely melted.

Immediately remove the mixture from microwave and stir well until mixed well. You need to work fast because you want to spread the mixture while it's still hot, but you want every bit of sugar to be incorporated.









